

antipasti

- Bruschetta al Pomodoro** *v* each 4.9
Grilled Sourdough Bread topped with seasoned Tomatoes, Basil, Buffalo Mozzarella and EVOO
- Arancini ai Funghi -2 pcs** *v-gf* 8.9
Crispy Mushroom Arancini stuffed with Mozzarella and served with Truffle Mayo
- Olive Marinare** *v* 9.9
Marinated warm Olives served with grilled Bread
- Schiacciata all'Aglio** *v* 9.9
Wood fired Garlic, Herbs and Parmigiano Focaccia
- Caprese di Bufala** *v-gf* 15.9
Sliced Buffalo Mozzarella and Roma Tomatoes, Basil, Balsamic and Olive oil dressing
- Calamari Fritti** *df* S 16.9 – L 29.9
Semolina dusted flash fried Calamari, served with Rocket and Garlic Mayo
- Gamberi Arrabbiata** *df* 17.9
Prawn cutlets in Arrabbiata sauce with Chilli, Garlic, Tomato and Parsley served with grilled Bread.
- Carboni's Antipasto Board** 34.9
suggested for two
Freshly shaved Artisanal Cured Meats, Buffalo Caprese, crumbed Olives "Ascolana", Arancini, marinated Vegetables and Coccoli Bread



- Maccheroni 4 Formaggi** *v* 25.9
Fresh Maccheroni Pasta with roasted Pear and 4 Cheeses sauce, topped with Walnuts
- Gnocchi Amalfitana** *v* 26.9
Fresh Potato Gnocchi in a roasted Cherry Tomato Neapolitana sauce topped with Buffalo Mozzarella, Parmigiano and Basil
- Cappellaci Pesto e Gamberi** 27.9
Fresh Pumpkin Ravioli with Pesto, Cherry Tomatoes and Prawns *(CONTAINS NUTS)*
- Gnocchi Norcina** 27.9
Fresh Potato Gnocchi with in-house made Pork and fennel sausage, field Mushrooms and black Truffle in a creamy sauce topped with Parmigiano.
- Casarecce al Ragù** 28.9
Fresh Casarecce Pasta served with slow braised Lamb and Beef Ragù with Vegetables and Valpolicella red wine, topped with Parmigiano.
- Fettuccine Marinara** *df* 32.9
Fresh Fettuccine pasta with Vongole, Mussels, Calamari, Prawns and Scallops in Garlic, Chilli, White Wine and Tomato sauce

GLUTEN FREE PENNE PASTA AVAILABLE \$2

secondi

- Pollo Valdostana** *gf* 31.9
Oven baked Chicken Breast topped with Mozzarella and Napoli topped with Prosciutto, served in creamy sauce with Broccolini and Potatoes.
- Barramundi alla Piastra** *gf* 31.9
Pan seared Baby Barramundi Fillet, Italian slaw of Purple Cabbage and Fennel, Pea Puree, Orange dressing and Toasted Hazelnuts. *(CONTAINS NUTS)*

pizza

- Margherita** *v* 21.9
Tomato base, Buffalo Mozzarella, Parmigiano, Basil, Extra Virgin Olive Oil
- Zucca** *v* 24.9
Mozzarella base, Pumpkin, Herb Pesto, Goat Cheese, Roasted Onion, Pine Nuts *(CONTAINS NUTS)*
- Capricciosa** 26.9
Tomato base, Mozzarella cheese, Ham, Mushroom, Olives, Artichokes
- Hot Vesuvio** 26.9
Tomato base, Mozzarella cheese, Calabrese Salami, 'Nduja Sausage, cherry Tomatoes, black Olives, Rocket
- Rustica** 26.9
Tomato base, Mozzarella cheese, Smoked Ham, Roasted Red Onion, Capsicum, Mushroom, Parmesan
- Maialona** 26.9
Tomato Base, Mozzarella Cheese, Italian Leg Ham, Housemade pork sausage, Sopressa Salami.
- Crudo** 27.9
Tomato and Mozzarella cheese topped with Shaved Parma Prosciutto, Rocket, Cherry Tomatoes and torn Buffalo Mozzarella

GLUTEN FREE PIZZA BASE ADD \$3

VEGAN MOZZARELLA ADD \$1

Taste of Italy

\$59 pp*

*minimum 2 people
NO mixed orders
for kids up to 13yo
kids menu option available

Experience a Culinary Italian journey through our Taste of Italy Banquet Style

Our Chefs Selection of 12 Best Selling Dishes served to your Table over 3 courses to Share from Antipasti, to Hand Made Pasta, from Wood-fired Pizzas to Dolci

contorni

- Patate Fritte** *v-gf-df* 9.9
Fries served with Garlic Mayo
- Rocket Salad** *v-gf* 10.9
Rocket, Cherry Tomato, Parmesan, Lemon dressing
- Broccolini** *gf-df* 12.9
Pan-fried Broccolini, Pancetta, Chilli, Bread Crumb and toasted Hazelnuts *(CONTAINS NUTS)*

GLUTEN INTOLERANCY

We take lot of care on crafting our gluten friendly range however we cannot totally avoid cross contamination of wheat flour as is used in large quantity in our kitchen.

*v= vegetarian . df= dairy free . gf= gluten friendly
vegan options are available on request*



al bicchiere

	Glass	Btl	
Sparkling			
Pink Moscato "Innocent Bystander"	9		
Prosecco DOC "Casa Canevel"	10	50	
White			
Pinot Grigio IGT "Pasqua"	9	40	
Chardonnay IGT "Tormaresca"	11	55	
Savignon Blanc DOC "Bertani"	11	55	
Rose'			
Rosato di Puglia "Pasqua"	9	40	
Red			
Montepulciano DOC "Fantini"	9	45	
Sangiovese-Primitivo "Appassimento"	10	50	
Shiraz IGT "Spadafora"	11	55	
Pinot Noir IGT "Caranto"	11	55	
On Tap			
	Pot	Schooner	Pint
Carboni's Lager	6	9	12
Carboni's Pale Ale	6	9	12
Carboni's Middy	6	9	12
Italian Stubbies 330ml			
Menabrea	Lager	Piedmont	9
Peroni Rosso	Lager	Lazio	9
Peroni "Leggera"	Light Beer	Lazio	8
Moretti	Lager	Veneto	9
Ichnusa	Lager	Sardinia	9
Messina	Lager	Sicily	9
Italian Bottled Soft Drink			5
Blood Orange, Chinotto, Cola and diet Cola			
Juices			4
Pineapple, Orange, Apple			
Bottled Water			7
700ml Sparkling or Still			

TURN PAGE FOR FULL DRINK LIST

dolci

- Sicilian Cannoli** each 6.9
Handmade crispy Sicilian Cannoli shell dipped in chocolate and pistachio filled with orange infused ricotta cream
- Pannacotta ai Frutti di Bosco** *gf* 11.9
Vanilla Pannacotta served with forest berries sauce
- Tiramisu' al Caffè** 11.9
Mascarpone cream, Lady Finger biscuits soaked in Espresso coffee, a super Classic!
- Gelato Affogato** *gf* 14.9
Vanilla gelato served with an espresso coffee and a shot Frangelico liquor *(CONTAINS NUTS)*